



2016 Reserve Riesling Willamette Valley

75 Cases Produced

Vineyard Composition

50% Sunnyside Vineyard, Salem

50% Roncali Vineyard, West Eugene Foothills

Chemistry

13.3% Alcohol

4.4 g/L Residual Sugar

7.8 g/L Titratable Acidity

2.99 pH

IRF Scale: Dry

Production Notes

Love & Squalor Reserve is the name for the barrel selection cuvee of the vintage. It shines the spotlight on interesting aspects of the cellar in any given year. In the case of this Riesling blend, we selected barrels (stainless steel drums, actually) from the oldest vineyards in the cellar. And we selected only native (or “wild”) yeast fermentations.

Vineyard Notes

The vineyard sources for this wine vary by soil, altitude and location. Sunnyside Vineyard was established near the Salem I-5 corridor in 1971. The site was settled and has been farmed by Tom Owen and Luci Wisniewski since 1980. Roncali was established in the early 80's in the deep coastal foothills outside of Eugene. It is a small site planted to Pinot noir and Riesling and tended to by the Cagle family who live above the vineyard. They are both exceptionally expressive sites farmed in a sustainable fashion and without irrigation.

Vintage Notes

Each vineyard's grapes were gently pressed whole-cluster and the juice settled for a few days before being racked off of the gross lees. The must was fermented slowly in a walk-in cooler in small stainless steel drums using only native yeasts. After around six months, the fermentations reached their natural conclusions. The wine was blended, cold-stabilized and filtered by the gentlest means. This wine was bottled on May 25th 2017. The 2016 vintage was warm and relatively dry, resulting in bold and rich fruit and well established acid – like turning the bass and the treble both up to 11. This Riesling is dry.